Bunny favorite treat

Easter 2025 Recipe Inspiration



Recipe

Carrot cake

AVOLETTA	275g
Baking powder	2g
Corn startch	50g
Egg whites	175g
Melted butter	60g
Honey	60g
Grated carrots	50g
Totaal	**672g**

Carrot cake

Stir together the powder ingredients. Always mixing add the egg whites until obtain a batter cosistency. Add the honey,carrots and the butter. Pour in quenelle silicon forms and bake at 165C for 12-15 minutes. Blast freeze once fully cooked and keeep in the freezer.

Tangerine custard

Water	500g
TOP CREAM	200g
Cream	300g
Joypaste mandarino	40g
Totaal	**1040g**

Tangerine custard

Dissolve the joypaste in the water, add the top cream and stir with a wisk, let rest for 3 minutes. Add the cream and stir gently with a rubber spatula.

Orange coating

White chocolate	200g
Cocoa buter	200g
Orange food colouring	2g
Totaal	**402g**

Orange coating

Melt all ingredients togheter, keep warm at 40C.

Assembly, layout and finishing

With the help of a toothpick dip the frozen carrot cake into the tangerine custard, making sure to cover all the surface of the cake and to start giving a carrot shape to the dessert. Put the cake in the blast chiller to set the custard. When the custard is set dip into the orange coating creating a fine crust. Let set the cake in the fridge, remove the tooth pick and decorate with the CURVY LEAF GREEN and the new CUTE BUNNY.

Enjoy this exciting recipe.

Featured Product(s)



Curvy leaf green



Cute bunny